



Presto ProFry Immersion Element Deep Fryer Instruction Manual

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PRESTO

Presto ProFry Immersion Element Deep Fryer



Stainless Steel

ProFry immersion element deep fryer/steamer

- Professional-style fryer in a convenient at-home size.
- 1800-watt immersion element for fast heating, frying, and steaming.
- Big 8-cup food capacity for frying family-size batches.
- Removable heating element and enamelled pot for easy cleaning.

Visit us on the web at www.GoPresto.com

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INSTRUCTIONS

This is a UL-listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles.
- Be sure the handle is properly assembled to the basket and locked in place. See detailed assembly instructions on page 3.

- To protect against electrical shock or burns, do not immerse the control unit, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Do not let children handle or put electrical cords or plugs in their mouths.
- Always insert the control assembly in the removable pot before plugging the unit into the wall outlet. Allow the unit to cool completely before removing the control assembly.
- Always attach the magnetic plug end to the appliance first, then plug the cord into the wall outlet. To disconnect, remove the plug from the wall outlet and then from the appliance.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use a cracked removable pot or a basket having a loose or weakened handle.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- It is recommended that this fryer not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or other hot liquid, always use handles on base and use extreme caution.
- Do not use the appliance for other than intended use.

SAVE THESE INSTRUCTIONS

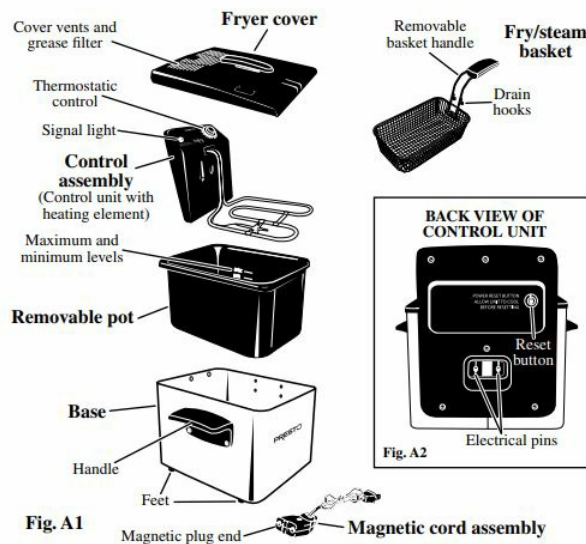
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord and Plug Information

- A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- DO NOT USE WITH AN EXTENSION CORD.
- Do not allow the cord to run underneath or around the unit. The magnetic cord may not detach easily if the cord is positioned in this fashion.

Before First Use

- Become familiar with the various parts of the deep fryer (Fig. A1) and read the instructions carefully.
- Remove all packing material and disassemble unit for cleaning. Take the fry/steam basket out of the unit. Remove the cord assembly from the basket and set aside. Then, lift the control assembly out of the unit. Wipe the control assembly (control unit with heating element) with a damp cloth. Never immerse the control assembly, cord, or plug in water.
- Lift the removable pot out of the base and wash the pot, fry/steam basket, and fryer cover in dishwasher or in warm, sudsy water. Rinse and dry thoroughly.



Reset Button

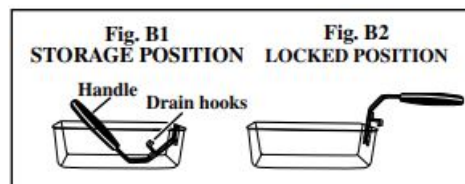
The deep fryer is equipped with a handle sensor which will automatically shut the unit off if it is overheated. Feet overheating can occur if the unit is heated without oil or water or with insufficient oil or water. It can also occur if using solid fat or older oil that has become thick. Should the unit shut off, unplug and allow the unit to cool. Correct the cause of overheating. Then with the tip of a pen, press the red RESET button on the back of the control unit (Fig. A2). The unit will not operate until it is reset.

Important Fryer Guidelines

- Use deep fryer only on a clean, dry, level, stable, and heat-resistant surface, away from countertop edge.
- Close supervision is necessary when any appliance is used by or near children. hot oil can cause serious and painful burns.
- To avoid the risk of electrocution or severe disfiguring electrical burns, do not let children handle or put electrical cords or plugs in their mouths.
- To avoid the risk of electrocution or electrical burns, do not let the control unit, cord, or plug come in contact with water or other liquid.
- Never use the deep fryer without the removable pot.
- CAUTION: Oil and water do not mix. The combination can be dangerous. When the oil is heated, any water droplets in the oil super-heat, becoming a volatile steam that can cause hot oil to spatter, boil over, or even erupt out of the deep fryer. Hot oil can cause severe burns!
- Accordingly, before pouring oil into the removable pot be sure that the pot and all parts are completely dry. Before placing food in deep fryer, always remove ice crystals and excess moisture from food by patting dry with toweling.
- Never use the deep fryer without oil or with insufficient oil. Failure to fill fryer with oil to the minimum (MIN) fill level will cause overheating and damage to the product. Also never exceed the maximum fill level. Using more than the maximum amount may cause the oil to boil over the top of the fryer. The minimum (MIN) and maximum (MAX) fill levels are embossed inside the removable pot (Fig. A1, page 2).
- Use vegetable oil for deep frying, such as corn, sunflower, peanut, or soybean. Deep frying foods in olive oil is not recommended because it has a lower smoking temperature.
- Do not use solid fat (shortening, butter, margarine, lard). Solid fat will not melt uniformly and will cause severe smoking. It may also cause the unit to overheat resulting in the reset button tripping. In addition, solid fat will

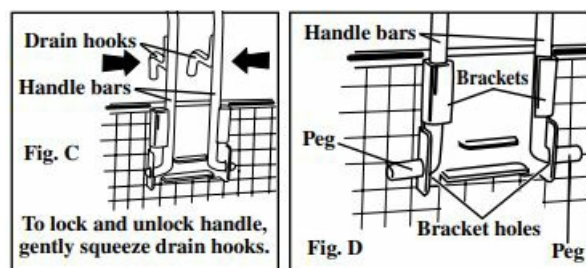
solidify once it has cooled making it very difficult to remove or insert the control assembly.

- Do not use cover while frying french fries and other high-moisture foods.
- Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles. If not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow oil to drain from the tortillas for approximately 30 seconds.
- Use caution when deep frying doughs, such as beignets, donuts, dumplings, hushpuppies, and fritters. These foods may develop air bubbles during heating, which may burst and cause burns. Use a slotted spoon or tongs, rather than a fork, when turning food during frying and also when removing food from oil.
- Always remove the plug from wall outlet and then from deep fryer when unit is not in use.
- Always allow fryer to cool completely before removing any parts, before removing oil, and before cleaning.



Basket Handle Assembly/Storage

- Your fryer will be shipped with the basket handle in the storage position (Fig. B1). When ready to use the basket, simply lift the handle out of the basket. Then, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fit the handle bars in the brackets (Fig. D).
- The handle is now in the locked position (Fig. B2).

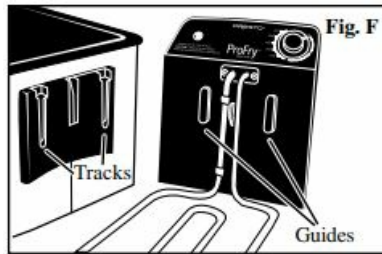


Caution:

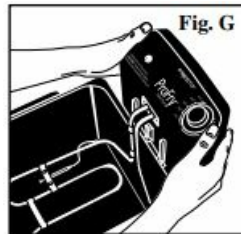
- To insure against accidental detachment of handle from basket during use, always make sure both pegs are in the bracket holes and the handle bars are in the brackets (Fig. D).
- To unlock the basket handle for storage, gently squeeze the drain hooks (Fig. C), keeping the pegs in the bracket holes, and fold the handle into the basket.

How To Use for Frying

1. Position base on a clean, dry, level, stable, and heat-resistant surface in center of countertop. Always use the handles on the base when lifting or moving the appliance. Never lift or move appliance using control assembly.



2. Place a removable pot in the base.
3. Attach the control assembly to the base by aligning the two guides on the front of the control unit with the two tracks on the back of the base (Fig. F). Slide the control assembly down (Fig. G) as far as it goes making sure both guides are in the tracks. Note: The appliance will only operate when both guides are properly positioned in the tracks.
4. Fill removable pot with cooking oil up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 2). your fryer will need approximately 12 cups of cooking oil. The amount of oil must always be between the MAX and MIN level markings inside the removable pot (Fig. A1). Never exceed the MAX level mark.



5. Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins on the back of the control unit (Fig. A2, page 2). The plug can be attached in either direction.
 - **Important:** The magnetic cord was designed to detach easily from the fryer. As a result, if it is bumped or touched during use, it could detach, causing the unit to stop heating. Avoid contact with cord during operation. If contact occurs, verify that the cord is still properly connected.
6. Plug cord into a 120-volt wall outlet. Always make sure the fryer and cord are out of reach of children.
7. Turn the thermostatic control to the desired temperature (see page 6 for proper cooking temperatures). The recommended setting for most frying is 375°. While oil is heating, the signal light will be illuminated.
8. When the selected temperature is reached, the signal light will go out. (Preheat time is approximately 10 minutes.)
9. While oil is heating, prepare food for cooking.
 - Note: The black cover vents will expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.
10. Assemble the basket handle for frying, see page 3. To insure against an accidental detachment of the handle from the basket during use, always make sure both pegs are in the bracket holes and the handlebars are in the brackets (Fig. C and D, page 3).
11. Place basket on countertop and fill the basket up to 3/4 full with food. (For raw fries, only fill basket 1/2 full.) Before deep frying, remove excess moisture from food by blotting with towelling—moist foods cause excess foaming and spattering.
12. Attach the filled fry basket to the removable pot using the drain hooks. Then, position cover over basket with cover vents away from basket handle. Gently lift the basket to disengage drain hooks from pot. Then slowly lower the filled basket into the preheated oil until the bottom of the basket rests on top of the heating element. If frying french fries or other high moisture foods, immediately remove cover after lowering basket into oil.

For crisper foods, fry without the cover.

Note: Check the oil level continuously while lowering the basket that contains raw fries. If it appears that the oil will bubble up to the rim of the removable pot, raise the basket and allow the oil bubbles to subside and then slowly lower the basket again. Repeat until the basket is completely lowered into the fryer.

Warning: To prevent the risk of severe personal injury or property damage, use caution when cooking with hot oil.

13. Begin timing. Refer to page 6 for recommended times.

Caution: It is normal for steam to escape from the cover vents during frying. To prevent steam burns keep hands and face away from the vents.

14. When frying time has elapsed, check that the food is golden brown. Then lift the basket and hook it onto the fryer rim to allow oil to drain from food.
15. Empty the food onto absorbent paper. Season to taste.
16. If frying additional food, repeat steps 11 through 15. If the signal light is on, allow oil to reheat until the signal light goes out.
17. When frying is completed, remove plug from the wall outlet and then from the deep fryer. Allow oil and fryer to cool completely before removing the control assembly and before cleaning.

Helpful Hints for Deep Frying

- If the unit fails to preheat or if the cooking process stops:
 - Check cord assembly to ensure the magnetic plug is attached to the appliance and the cord is plugged into the wall outlet.
 - Check to see that both guides on the front of the control unit are properly positioned in the tracks on the back of the base (see Fig. F and Fig. G, page 3).
 - The reset button may have tripped. The deep fryer is equipped with a sensor that will automatically shut the unit off if it is heated without oil or water or with insufficient oil or water. Older oil that has become thick and solid fats may not conduct heat well and may also cause the sensor to trip and the unit to shut off. Unplug and allow the unit to cool. Correct the cause of overheating. Then with the tip of a pen, press the red RESET button on the back of the control unit (see Fig. A2, page 2). The unit will not operate until it is reset. Before plugging the unit back in, make sure there is sufficient oil or water in the fryer, or if the oil is old, replace the oil with fresh oil.
- When using a fryer for the first time, a slight odour or light smoking may occur as manufacturing residue evaporates. This is normal during initial use.
- Before deep frying, always remove excess moisture or ice crystals from food by patting it dry with towelling. Moist foods may cause excess foaming, spattering, and crackling.
- Fry foods of equal size and thickness as they will fry more evenly and at the same speed.
- Do not fill the basket more than $\frac{3}{4}$ full for most foods. For raw fries, do not fill the basket more than $\frac{1}{2}$ full. If too much food is fried at the same time, the food will not get crisp.
- For crisper foods, fry without the cover.
- For breading or coating foods, use commercial breading, finely ground bread or cracker crumbs, corn meal, a mixture of corn meal and flour, pancake mix, or prepared bread mixes.
- Foods that are battered may stick to the basket; therefore, you may wish to fry these types of foods without the basket. If, however, you want to use the basket, lower the basket into the oil before placing battered foods in the oil. Coated or breaded foods can be fried with or without the basket. When using the fryer without the

basket, a heat-resistant scoop may be used to add and/or remove food.

- Use only heat-resistant utensils in the fryer as most plastic or rubber will become damaged from the hot oil. Do not leave metal utensils in the fryer as they will become hot.
- After each use, strain oil through a filter or a double-thickness of cheesecloth to remove the accumulated residue.
- The number of times the cooking oil can be reused will depend on the food that is fried in it. For example, the oil will need to be replaced more often if fish or food coated with bread or cracker crumbs is fried frequently.
- The longer oil is heated, the more rapidly it deteriorates. Avoid preheating longer than necessary and unplug the fryer once the last batch of food has been removed from it.
- To prolong the useful life of oil, store it in an airtight container in a cool, dark area or in the refrigerator.
- It is time to replace the cooking oil if any of the following occur:
 - The oil is dark in colour.
 - The oil has an unpleasant odour.
 - The oil smokes when it is heated.
 - The oil foams excessively during frying.

Frying Timetable

- Do not use cover while frying french fries and other high-moisture foods. For crisper foods, fry without the cover.
- The following times are approximate and based on the maximum recommended amounts of food. Fill the basket no more than 3/4 full for most foods.

| FOOD | QUANTITY | TEMPERATURE | TIME |
|---------------------------|-----------|-------------|---------------|
| Cheese Frozen, nuggets | 8 | 375° | to 3 minutes |
| Chicken Frozen, nuggets | 8 | 375° | to 5 minutes |
| Chicken Raw, serving | size | 375° | to 18 minutes |
| Doughnuts* (Fry doughnuts | without | 375° | to 3 minutes |
| Egg Rolls Frozen | 3 | 375° | to 6 minutes |
| Fish Frozen, battered/ | breaded | 375° | to 8 minutes |
| Fish Raw, breaded | 3 | 375° | to 4 minutes |
| Onion rings Frozen, | battered/ | 375° | to 5 minutes |
| Onion rings Raw, | breaded* | 375° | to 2½ minutes |
| Potatoes Frozen french | fries | 375° | to 12 minutes |
| Potatoes Raw fries | (see | 350° | to 4 minutes |
| Potatoes (basket | ½ | 375° | to 12 minutes |
| Shrimp Frozen, battered/ | breaded | 375° | to 7 minutes |
| Shrimp Raw, breaded | 8 | 375° | to 5 minutes |
| Vegetables, Raw, breaded* | 5 | 350° | to 3 minutes |

Recipes

Raw French Fries (Double Fry Method)

Cut medium potatoes, peeled if desired, into 1/4 to 1/2 inch thick strips. Place into a large bowl and cover with hot, tap water. Soak potato strips for 15 minutes or until ready to fry. Rinse, drain, and pat dry with paper towels.

Because raw fries contain a high percentage of moisture, extreme care must be taken when deep frying. Thoroughly dry raw fries before deep frying. Fill the basket 1/2 rather than 3/4 full. Lower the filled basket slowly into the oil. If the oil starts to boil up too quickly, lift the basket out of the oil for a couple of seconds, then lower it again. Repeat as necessary until the basket is completely lowered into the fryer.

Fry at 350° for 3 to 4 minutes until fries are cooked through but not browned. Drain; let stand to cool for at least 10 minutes, but not more than 2 hours. Just before serving, fry potatoes at 375° for 10 to 12 minutes or until golden brown.

Crispy Coating

- 1/2 cup milk Flour
- 1 egg, beaten Salt and Pepper

Beat milk and egg together. Combine flour and seasonings. Dip food into milk-egg mixture, then coat in seasoned flour. Fry food according to the timetable above.

Apple Pie Fritters

- 1 cup all-purpose flour
- 1 tablespoon butter, melted
- 2 tablespoons sugar
- 1/2 tablespoon ground cinnamon
- 1 1/2 teaspoons baking powder
- 4 tablespoons sugar
- 1/4 teaspoon salt
- 4-5 apples, peeled, cored, sliced
- 2/3 cup milk, minus
- 1 tablespoon
- 1/4 inch thick
- 1 tablespoon brandy
- 2 teaspoons ground nutmeg
- 1 egg yolk
- 2 egg whites

In a medium bowl, mix flour, sugar, baking powder, and salt. In a second bowl, whisk milk, brandy, egg yolk, and melted butter. Gradually stir into dry ingredients until smooth. Set aside. Mix cinnamon and sugar. Sprinkle over both sides of apple slices, saving the remainder to dust over finished fritters. Sprinkle slices lightly with nutmeg.

In a clean bowl, beat egg whites until stiff, but not dry. Fold into reserved batter. Dip several apple slices into the batter to coat evenly, letting excess drip off. Carefully place 1 to 2 slices at a time into preheated oil. Deep fry at 375° for 3 to 4 minutes, turning once. Drain on paper towels. Sprinkle both sides with reserved cinnamon and sugar mixture. Best served warm.

Quesadilla Crispers

- 1/4 pound fresh sausage
- 1/4 pound jalapeño jack cheese, (chorizo, Italian, etc.) shredded (1 cup)
- 1 cup refried beans
- 8 (7-inch) flour tortillas
- 1/4 cup finely chopped onion
- 1 tablespoon flour
- 1/4 cup diced canned green
- 2 tablespoons cold water chillies, drained

Cook sausage in a skillet until done, breaking it up as it cooks. Combine sausage, beans, onion, chillies, and cheese in a separate bowl.

Makes about 1 1/2 cups.

Cut tortillas into quarters. Place about 1 teaspoon of bean mixture in the centre. Brush edges with a mixture of flour and water. Fold in half and press to seal; keep covered as you work. Continue until all are made.

Makes 32.

Let stand for 5 minutes before frying to allow edges to stick together. Deep fry 3 or 4 at a time at 375° for 2 minutes. Drain on paper towels.

Jalapeño Kickers

- 12 fresh jalapeño peppers 2 tablespoons bread crumbs
- or 1 (31/2-ounce) can
- 1/4 teaspoon onion salt jalapeño peppers
- 1/8 teaspoon garlic salt
- Cream Cheese
- 1/4 teaspoon vegetable oil
- 1/2 cup flour
- 1/4 cup flour
- 1 egg
- 1 teaspoon sugar
- 1/2 cup milk

CAUTION: Wear plastic gloves when working with peppers. Do not touch the eye area.

To prepare fresh jalapeño peppers: rinse, cut in half lengthwise, remove seeds and stems, place in boiling water and remove after 2 minutes; drain well. To prepare canned jalapeño peppers: drain, cut in half lengthwise, and remove seeds and stems.

Fill each pepper half with cream cheese until slightly rounded. Place 1/2 cup flour in a separate bowl, and set aside. In a second bowl, beat the egg with milk. In a third bowl, prepare breading by combining bread crumbs, onion salt, garlic salt, and oil. Stir in flour and sugar until mixed thoroughly. Roll each pepper in flour, dip in egg mixture, and then cover with breading. For heavier breading, dip in egg mixture again and cover with breading a second time. Gently set aside until ready to deep fry.

Deep fry at 375° approximately 1 to 2 minutes or until golden brown. (Tip: Remove immediately if cream cheese filling appears through the coating.) Place fried peppers on paper towelling. Serve warm. If desired, serve with salsa.

Crispy Cheese Ball Bites

- 2 cups shredded Cheddar
- 1 teaspoon lemon juice cheese (1/2-pound)
- 1 tablespoon chopped pimiento
- 1/2 cup crumbled blue cheese
- 1 tablespoon chopped chives
- (2-ounces) 1/2 cup ground or finely chopped nuts
- 1 (3-ounce) package cream cheese
- 2 tablespoons cold water
- 2 tablespoons milk
- 2 (11-ounce) packages refrigerated
- 1 teaspoon Worcestershire sauce breadsticks or cornbread twists

Bring cheese to room temperature. Beat or process cheese, milk, Worcestershire sauce, and lemon juice until well-blended. Stir in pimiento and chives. Form into 40 small balls.

Roll in nuts, cover, and chill. Open refrigerated breadsticks and unroll. Cut dough in half horizontally to make 4 sections, then cut each section into 5 pieces, each made up of 4 short strips. On a lightly floured surface, use your fingers to press and pull the strip until it is about 2 inches wide and 5 inches long. Cut in half. Place cheese in the centre of the half, cover with the other half, then pull and pinch edges to seal. You will make 20 squares from each package. Cover and chill until ready to fry.

Deep fry at 375° for 2 to 3 minutes, turning to brown on all sides. Remove from oil and drain on absorbent paper. Makes 40

Crab Fritters

- 1/2 green pepper, finely
- 6 ounces frozen or canned crab meat chopped (about 1/3 cup)
- 1 teaspoon sherry
- 1 garlic clove, minced
- 1 teaspoon paprika
- 3 tablespoons minced parsley
- 1/4 teaspoon cayenne pepper
- 2 tablespoons butter
- 1 egg, beaten with 1 teaspoon water
- 2 tablespoons olive oil
- Flour 1/2 cup flour
- Dry bread crumbs
- 1/2 cup milk

In a saucepan, cook green pepper, garlic, and parsley in butter and olive oil until tender. Stir in flour. Add milk, stirring constantly, until the mixture thickens. Shred crab meat, removing cartilage. Add crab, sherry, paprika, and cayenne pepper to the milk mixture. Chill for 2 hours. Shape into 1-inch balls using a 1-tablespoon scoop. Roll in flour, then dip in egg and water mixture. Roll in crumbs. Refrigerate until time to serve. Deep fry 3 or 4 at a time at 375°, turning once, until desired brownness is reached. Remove from oil and drain on absorbent paper. Repeat until all are fried.

Makes about 11/2 dozen.

Short-Cut Donuts with Glaze

1 (10-biscuit) package Buttermilk Biscuits

Cut centres out of biscuits with a 1-inch cutter. Deep fry three doughnuts at a time at 375° for 1 1/2 minutes; turn and fry for 1 1/2 minutes more. Fry doughnut holes for about 2 minutes; turning once.

Makes 10 donuts and 10 holes.

Chocolate Glaze

- 1/2 cup chocolate chips

- 2 tablespoons milk
- 1 tablespoon light corn syrup

Combine chocolate chips, syrup, and milk in an 1 1/2 or 2 cup glass cup; microwave on high for 1 to 1 1/2 minutes; stir until melted. Dip doughnuts and holes in the glaze.

Maple Glaze

- 1 cup sifted confectioners' sugar 3 to 4 tablespoons maple syrup
- Combine confectioners' sugar with maple syrup, stirring until smooth. Dip doughnuts and holes in glaze; set on a rack to drain.

Fruit Glaze

- 2 tablespoons grape, apricot, or peach jam
- 1 to 2 teaspoons milk
- 1 cup sifted confectioners' sugar

Put jam in a glass dish and microwave on high for 15 seconds; stir to melt. Stir in confectioners' sugar, adding milk and stirring until smooth. Dip doughnuts and holes in the glaze. Drain on a rack.

How To Use for Steaming and Boiling

1. Follow steps 1 through 3 on page 3.

Note: To avoid steam damage to cabinets when using the steaming and boiling function, position the deep fryer so that it is not directly under the cabinets.

2. For boiling, fill the removable pot with water up to the MAX level marking, which is located on the inside of the removable pot (Fig. A1, page 2). your fryer will need approximately 12 cups of water for boiling. Never exceed the MAX level mark. For steaming, fill the removable pot with water up to the MIN level marking, which is located on the inside of the removable pot (Fig. A1, page 2). your fryer will need approximately 8 cups of water for steaming. Do not use less than the minimum.

3. Attach the cord to the unit by aligning the magnetic plug end with the two electrical pins on the back of the control unit (Fig. A2, page 2). The plug can be attached in either direction.

Important: The magnetic cord was designed to detach easily from the fryer. As a result, if it is bumped or touched during use, it could detach, causing the unit to stop heating. Avoid contact with the cord during operation. If contact occurs, verify that the cord is still properly connected.

4. Plug the cord into a 120-volt wall outlet. Always make sure the fryer and cord are out of reach of children.
5. Turn the thermostatic control to 300° and place the cover on the deep fryer.
6. While water is heating, prepare food for cooking.

Note: The black cover vents will expand and appear to change shape when the fryer is heating. When the cover cools, the vents will contract and appear to return to their original position. Both the expansion and contraction are normal.

7. Assemble the basket handle for cooking, see page 3.

To ensure against an accidental detachment of the handle from the basket during use, always make sure both pegs are in the bracket holes and the handlebars are in the brackets (Fig. C and D, page 3).

8. Place the basket on the countertop and fill the basket up to 3/4 full with food. Do not exceed 2 pounds of food in the basket.
9. When water begins to boil (approximately 9 to 11 minutes), remove cover and attach the filled basket to the removable pot using the drain hooks. Then position the cover over the basket with cover vents away from the basket handle.
 - If steaming, leave the basket hooked on the removable pot.
 - If boiling, slowly lower the filled basket into the water until the bottom of the basket rests on top of the heating element.
10. Begin timing. Refer to page 11 for recommended times.

Caution: It is normal for steam to escape from the cover vents during boiling and steaming. To prevent steam burns keep hands and face away from the vents.
11. When the cooking time has elapsed, remove the cover and then remove the basket from the fryer if the food was steamed. If food was boiled, lift the basket and hook it onto the fryer rim to allow food to drain.
12. Empty the food into serving bowls. Season to taste.
13. When cooking is completed, remove the plug from the wall outlet and then from the deep fryer. Allow the fryer to cool completely before removing the control assembly and before cleaning.

Steaming and Boiling Chart

| # | FOOD | APPROXIMATE TIME (MINUTES) | RECOMMENDATION |
|----|--|----------------------------|----------------|
| 1 | Asparagus (Thin spears) | 3-4 | Steaming |
| 2 | Asparagus (Thick spears) | 4-5 | Steaming |
| 3 | Beans (Whole or 1-inch pieces) | 7-8 | Steaming |
| 4 | Broccoli (Spears or Florets) | 5-7 | Steaming |
| 5 | Brussels Sprouts (1 to 1½-inch diameter) | 9-11 | Steaming |
| 6 | Cabbage (2-inch wedge) | 15-20 | Boiling |
| 7 | Carrots (Whole) | 18-22 | Boiling |
| 8 | Carrots (1/4-inch slices) | 6-7 | Boiling |
| 9 | Carrots (Baby-cut) | 11-14 | Boiling |
| 10 | Cauliflower (Whole head) | 18-20 | Boiling |
| 11 | Cauliflower (Florets) | 7-9 | Steaming |
| 12 | Corn-on-the-cob | 10-15 | Boiling |
| 13 | Potatoes, white (Small, whole) | 13-15 | Boiling |
| 14 | Potatoes, white (Medium, quartered) | 13-15 | Boiling |
| 15 | Potatoes, sweet (1-inch slices) | 17-19 | Boiling |
| 16 | Rutabaga (1/2-inch cubes) | 15-20 | Boiling |
| 17 | Turnips (1/2-inch cubes) | 15-20 | Boiling |
| 18 | Shrimp (Fresh) | 4-5 | Steaming |
| 19 | Shrimp (Frozen) | 5-7 | Steaming |
| 20 | Crab legs (Fresh) | 5-7 | Steaming |
| 21 | Crab legs (Frozen) | 7-9 | Steaming |

Note: It is recommended that you NOT use this fryer to boil pasta as the pasta may fall through the basket openings and stick to the heating element.

Care and Cleaning

1. After unit and oil have cooled completely, carefully lift control assembly out of fryer and wipe with a damp cloth to clean. Never immerse the control assembly in water or wash in a dishwasher.
2. Then, grasping two opposite corners of the removable pot, carefully lift the pot out of the deep fryer. If you plan to reuse the cooking oil, it is recommended that you strain the oil to remove any food particles. Then store the oil in a tightly sealed container and keep where it will not be exposed to heat or direct light.
3. Wash the removable pot, fry/steam basket, fryer cover, and base in dishwasher or in warm, sudsy water.
 - **Important:** To prevent damage to the removable pot, cover, or base, do not use steel wool scouring pads, abrasive kitchen cleaners, bleach, vinegar, lemon juice, or other acid-based cleaners. When cleaning in the dishwasher, do not use dishwasher rinse aids or hard water deposit removers, such as

Lemi Shine® The hard Water Expert™*. Do not use bleaching agents to clean the fry/steam basket.

- If desired, the basket handle may be removed for cleaning. Squeeze the drain hooks and fold the handle into the basket until the handle bars are out of the brackets. Continue squeezing to remove both pegs from the bracket holes. After cleaning, reattach the handle making sure both pegs are in the bracket holes and the handle bars are in the brackets (see Fig. D, page 3). Fold the handle into the basket for storage (see Fig. B1, page 3).
 - **Note:** your fryer has a grease filter in the cover. The filter does not need replacing.
4. Before reassembling the unit, be sure all parts are completely dry (see page 2).
 5. Always check the magnetic plug before use to ensure metal items have not become attached to the magnet.
 6. Periodically check the screws on the base handles and feet (Fig. A1) to be sure they are secure. Retighten, if necessary, with a standard #2 Phillips head screwdriver.
 - **CAUTION:** Overtightening (beyond the point they are secure) can result in stripping of screws or cracking of handles and feet.

Consumer Service Information

If you have any questions regarding the operation of your Presto appliance or need parts for your appliance, contact us by any of these methods:

- • Call 1-800-877-0441 weekdays 8:00 AM to 4:30 PM (Central Time)
- Email us at our website www.GoPresto.com
- Write: National Presto Industries, Inc.
 - Consumer Service Department
 - 3925 North Hastings Way, Eau Claire, WI 54703-3703

When contacting the Consumer Service Department, please indicate the model number and the date code for the deep fryer. These numbers can be found on the back of the control assembly.

Please record this information: Model Number _____ Date Code _____ Date Purchased _____

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. Send appliances for repair to:

Canton Sales and Storage Company

- Presto Factory Service Department
- 555 Matthews Drive
- Canton, MS 39046-0529

The Presto Factory Service Department is equipped to service all PRESTO appliances and supply genuine PRESTO parts. Genuine PRESTO replacement parts are manufactured to the same exacting quality standards as PRESTO appliances and are engineered specifically to function properly with its appliances. Presto can only

guarantee the quality and performance of genuine PRESTo parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTo replacement parts, look for the PRESTo trademark.

PRESTO Limited Warranty

This quality PRESTo appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTo appliance, shipping prepaid, to the Presto Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTo appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.

- Eau Claire, WI 54703-3703
- Form 72-998A

Frequently Asked Questions

What are the key features of the Presto ProFry Immersion Element Deep Fryer?

The key features include an 1800-watt immersion element for fast heating and frying, a large 8-cup food capacity, a stainless steel professional-style design, and removable parts for easy cleaning.

How do I clean the deep fryer?

The heating element and enamelled pot are removable for easy cleaning. The removable pot, fry/steam basket and fryer cover can be washed in the dishwasher or in warm, sudsy water. The control assembly should be wiped with a damp cloth and never immersed in water.

Can I use the fryer for steaming as well?

Yes, the Presto ProFry is also suitable for steaming.

How should I handle the power cord for safety?

The fryer comes with a short power supply cord to reduce risks. Do not use it with an extension cord, and do not let the cord run underneath or around the unit.

Is it safe to move the fryer when it contains hot oil?

It is recommended not to move the fryer when it contains hot oil. If necessary, use the handles and exercise extreme caution.

What should I do if the deep fryer overheats?

The fryer has a handle sensor that will shut the unit off if overheated. Let it cool, correct the cause of overheating, and then press the red RESET button on the back of the control unit with a pen.

What types of oil are recommended for frying?

Use vegetable oils like corn, sunflower, peanut, or soybean oil. Do not use solid fats or olive oil.

How do I assemble and store the basket handle?

For assembly, lift the handle out of the basket, gently squeeze the drain hooks, and fit the handlebars into the brackets. For storage, reverse the process and fold the handle into the basket.

How do I start using the fryer for frying?

Place the removable pot in the base, fill it with oil between the MIN and MAX level markings, attach the cord, and plug it into an outlet. Set the desired temperature and wait until the signal light indicates the oil is ready.

Are there any special considerations for frying foods with high moisture or that are battered?

Yes, always remove excess moisture from food before frying. For battered foods, it's best to fry without the basket to prevent sticking, and for high moisture foods like french fries, remove the cover immediately after lowering the basket into oil for crispier results.

What should I do if the unit fails to preheat or stops cooking?

Check the cord connections, ensure the control unit is properly positioned, and if necessary, reset the unit by pressing the RESET button after the unit has cooled down.

How do I know when to change the cooking oil?

Change the oil if it becomes dark in colour, has an unpleasant odour, smokes when heated, or foams excessively during frying.

Video- Product Overview



[Download This PDF Link: Presto Products 2020/11/16 Presto Pro Deep Fryer Instruction Manual Element-Deep-Fryer.mp4](#)

References

- [User Manual](#)

Manuals+.